

Ghirardelli Classic Chocolate Chip Cookies

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

36

Description

Try this Ghirardelli chocolate chip cookie recipe made with bittersweet chocolate chips for indulgent cookies that are delicious bite after bite

Ingredients

- - 2 ¼ cups all-purpose flour
- unsifted - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup unsalted butter
- softened - ¾ cup granulated sugar - ¾ cup brown sugar
- packed - 2 large eggs - 2 teaspoons vanilla extract - 2 cups Ghirardelli® Bittersweet 60% Cacao Baking Chips - 1 cup walnuts
- chopped

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Stir flour
2. baking soda
3. and salt together in a bowl. Combine butter and both sugars in a large mixing bowl; beat with an electric mixer at medium speed until creamy and light in color. Beat in eggs
4. one at a time
5. until combined. Add vanilla and mix on low speed until incorporated. Gradually blend flour mixture into butter mixture. Stir in chocolate chips and walnuts. Drop by tablespoonfuls onto ungreased cookie sheets. Bake in the preheated oven until cookies are golden brown
6. 9 to 11 minutes
7. switching racks halfway through. Remove from the oven and transfer to wire racks to cool. Recipe Tip Use pecans instead of walnuts if preferred. Test Kitchen Tip: Optional: Cover and chill dough for 1 hour to overnight before baking.